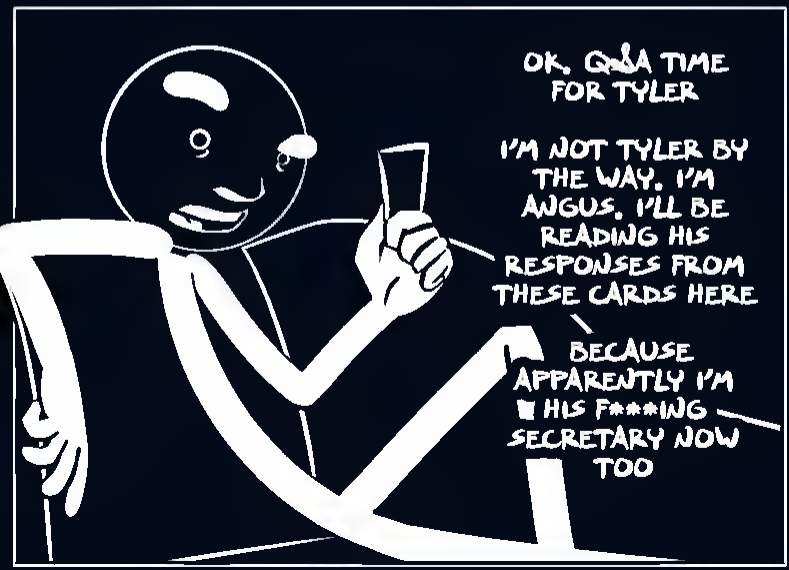
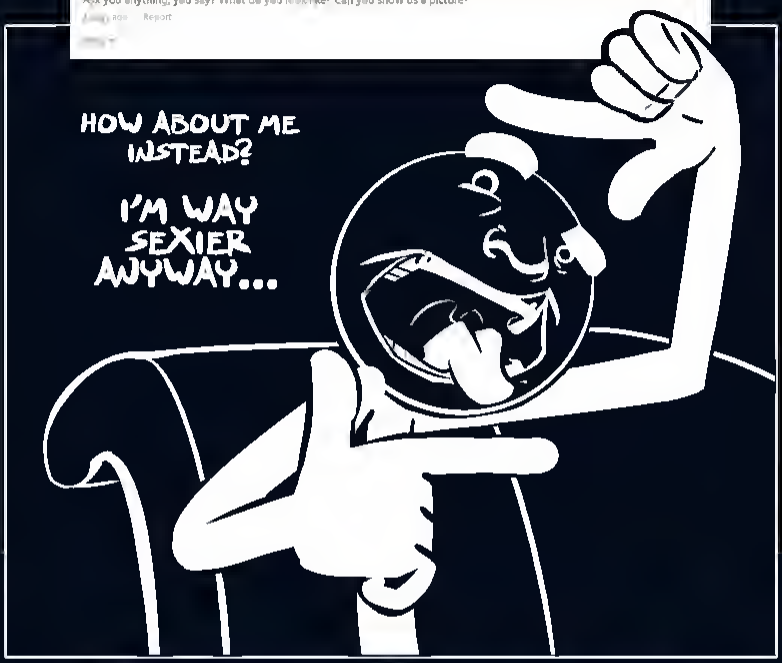
COOKING COMICALLY


OK, Q&A TIME FOR TYLER
I'M NOT TYLER BY THE WAY. I'M ANGUS. I'LL BE READING HIS RESPONSES FROM THESE CARDS HERE
BECAUSE APPARENTLY I'M HIS F***ING SECRETARY NOW TOO

Callan Pierce

Ask you anything, you say? What do you look like? Can you show us a picture?

[illegible] ago · Report



Keike Kizami

I hate grape as well, it's always too sweet and rarely tastes like actual grapes, strawberry is the best! New for my question for the q and a - Are you an actual chef? like have you gone to cooking school and stuff?

[illegible] ago · Report

BORING TYLER SAYS:
"I am not nor will I ever call myself a "Chef." I have no formal training what-so-ever. I just like to cook and I'm slowly

Kalyani Chattopadhyay

What do you take the picture

Report

HE SHOOTS WITH A NIKON D7000 AND HE SAYS:
probably the biscuits. I cooked those little b*****ds 5 or 6 times before I got 'em right...
WELL SAID
I AGREE
Vessy Ntg
Ashley Renea Henney
yes! I second this like something so insanely d ff cult that or wouldn't make it but it looks SO del cious that we'd try :D
Jun 30 0'6 Report
OK LET'S SEE... TYLER GOES INTO A LOT OF BULLS**T ABOUT HOW IT'S HIS JOB TO REMOVE THE DIFFICULTY FROM COOKING AND HOW IF ANY RECIPE LOOKS

PARTICULARLY INTIMIDATING HE'S NOT DOING IT WELL ENOUGH...

HOW ABOUT JUST "SURE"?

SERVES: 2

ไก่ผัดเม็ดมะม่วงหิมพานต์

STIR FRIED CHICKEN

ส่ วน ผ สม

THE CHOPPED

Chicken Breasts

2

Bell Peppers

2 one red one green

Garlic

4 cloves diced or pressed

Dried Red Chilies

4

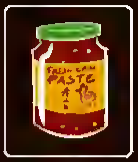
Onion

½

THE SAUCED

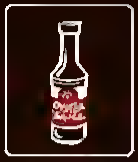
Soy Sauce

1½ Tbsp 20ml



Chili Paste

1 Tbsp 15ml



Oyster Sauce

2 Tbsp 30ml

Seasame Oil

1 Tsp 5ml

Sugar

2 Tsp 4g

THE OTHER

Lightly salted or unsalted

Cashew Nuts

½ Cup 75g

Vegetable Oil

2 Tbsp 30ml

Jasmine Rice

1 Cup 185g

GET THAT

RICE GOING AS PER YOUR PACKAGE'S INSTRUCTIONS

NOW A QUICK NOTE ABOUT THOSE CHILLIES...

IF YOU GO TO THE STORE LOOKING FOR "DRIED RED CHILLIES" YOU'LL FIND THAT THERE ARE MANY DIFFERENT KINDS

IDEALLY YOU WANT THAI CHILLIES, BUT THESE ARE MORE DIFFICULT TO FIND IN MANY PARTS OF THE STATES

YOU CAN SUBSTITUTE THOSE WITH JAPANESE CHILLIES (WHICH YOU MAY FIND LABELED CHILE DE JAPONES) OR ARBOL CHILLIES

THESE ARE EASIER TO FIND IN AN AVERAGE GROCERY

STORE OR TIENDAS

INCLUDING YOUR HOPES FOR THIS YEAR GETTING ANY LESS F**KING CRAZY

#2016
RAMEKINS (TINY BOWLS) ARE GREAT FOR STIR FRIES

DON'T FORGET THE CHICKEN

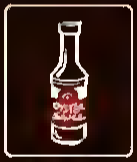
YOUR RICE IS PROBABLY DONE BY NOW...

Soy Sauce

1½ Tbsp 20ml

Chili Paste

1 Tbsp 15ml



Oyster Sauce

2 Tbsp 30ml

Seasame Oil

1 Tsp 5ml

Sugar

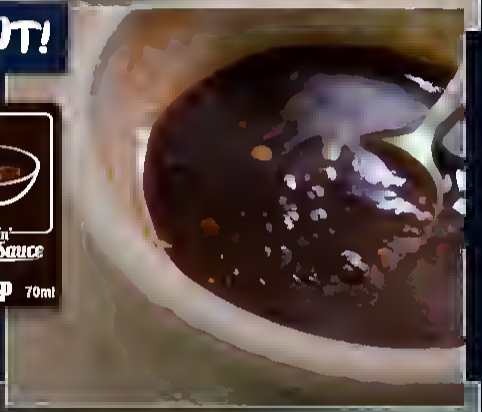
2 Tsp 4g

ADD TOGETHER ALL OF THE SAUCE STUFF AND MIX

ACHIEVEMENT!

YOU HAVE JUST CRAFTED:

BANGIN' STIR FRY SAUCE



NOW IF YOU HAVE A STOVE THAT GOES TO 10, SET IT TO 8

THEN SPLASH ABOUT 2 TBSPS OF OIL IN YOUR INCREDIBLY WELL-SEASONED WOK AND LET IT HEAT UP

"Because stir-frying has such critical timing and is done so quickly, it can be called 'blitz-cooking.'"

- Buwei Yang Chao
Author of How to Cook and Eat in Chinese (1945) and coiner of the term "stir fry"

THE ONION, PEPPERS AND CHILLIES ALL GO IN FIRST

YOU SHOULD HEAR A NICE SIZZLE WHEN THEY HIT THE PAN

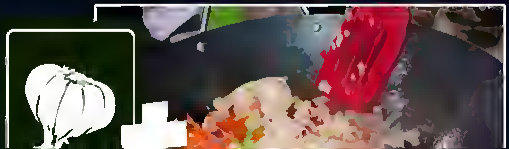
KEEP STIRRING AND LET THEM COOK FOR ABOUT 4-5 MINUTES

THEN IT'S TIME FOR THE CHICKEN

KEEP STIRRING AND COOK IT FOR 3-4 MINUTES

GARLIC TIME

SAME DEAL.



STIR AND COOK FOR 2-3 MINUTES

Garlic

4 cloves sliced or pressed

THIS IS A "STIR FRY" NOT A "WATCH IT COOK" FRY

KEEP STIRRING

SAUCE IT UP, STIR AND COOK FOR ANOTHER 2-3 MINUTES OR UNTIL THE CHICKEN IS PRETTY MUCH DONE

Bangin' Stir Fry Sauce

~5 Tbsp 70ml

THE CASHEWS GO IN LAST FOR A LIGHT TOASTING OF 2ISH MINUTES

Lightly salted or unsalted

Cashew Nuts

½ Cup 75g

THE NOTES

- THE Q&A IS ONGOING. FEEL FREE TO KEEP ASKING QUESTIONS. IF I DON'T GET TO THEM IN THE COMIC I'LL TRY TO ANSWER IN THE COMMENTS.

- THE ORDER OF INGREDIENTS AND TIMING IS IMPORTANT. SOME INGREDIENTS COOK FASTER THAN OTHERS SO STIR FRIES GENERALLY GO IN THE ORDER OF THINGS THAT CAN COOK THE LONGEST TO THE THINGS THAT NEED TO COOK THE LEAST.

- FOR THE CHILI PASTE I USED SAMBAL OELEK, BUT IF YOU CAN FIND A GOOD ROASTED CHILI PASTE THAT'S THE

BEST OPTION.

- THIS IS A SPICY DISH. IF YOU WANT TO CUT DOWN ON THE SPICE USE FEWER DRIED CHILIES AND LIGHTEN THE AMOUNT OF CHILI PASTE.

- THIS IS ALSO QUITE FLEXIBLE. TRY DIFFERENT PEPPERS, DIFFERENT SAUCE COMBOS ETC. IF YOU'RE A VEGGIE I IMAGINE THIS COULD BE VERY VERY GOOD SANS CHICKEN OR WITH A SUBSTITUE OF YOUR CHOICE.

AND AS ALWAYS

THANK YOU FOR READING

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